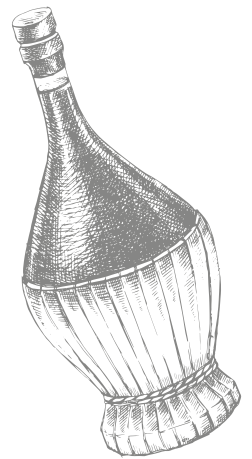


# Casa NONNA



## CHARCUTERIE BOARD 28

Sourdough Bread, Honey, Pine Nuts, Fennel Chutney

## CHEESE AND CHARCUTERIE BOARD 38

Sourdough Bread, Honey, Pine Nuts, Fennel Chutney

## FRIED CALAMARI 25

Fried Calamari, Pepperoncini Peppers, Parsley, Butter  
White Wine, Tomato Sauce

## MEATBALLS 22

Beef and Pork Meatballs, Ricotta Cheese  
Tomato Sauce, Basil

## BRUSCHETTA

Heirloom Tomato, Basil, White Wine Vinegar, Shallots, Garlic  
Three Pieces 14, Five Pieces 20

## BABY SPINACH SALAD 21

Baby Spinach, White Asparagus, Salted Ricotta Cheese,  
Strawberries, Toasted Almonds, Citrus-Sherry Vinaigrette

add Chicken 12, Shrimp 18



## OUR BURRATA 20

Burrata Cheese, Marinated Roasted Red Peppers,  
Focaccia Bread

## EGGPLANT PARMESAN 22

Tomato, Mozzarella and Parmesan Cheese, Basil

## OCTOPUS 29

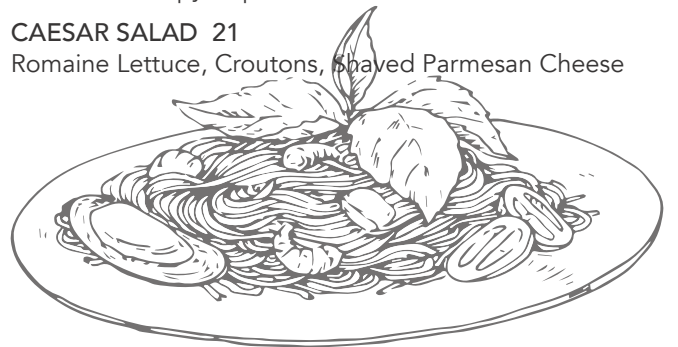
Chickpeas, Tomatoes, Red Onion, Red Pepper  
Kalamata Olives, Sherry Vinaigrette

## BEEF CARPACCIO 24

Arugula, Truffle Aioli, Shaved Parmesan Cheese,  
Pine Nuts, Crispy Capers

## CAESAR SALAD 21

Romaine Lettuce, Croutons, Shaved Parmesan Cheese



## CASA NONNA HOME-MADE PASTA

*"Our pasta is freshly crafted each day, indulge yourself to the rich tradition of Italian hand-made pasta."*

### RAVIOLI AL FORMAGGIO 37

Pecorino Toscano, Ricotta,  
Mozzarella, Parmesan Cheese,  
Pomodoro Sauce, Cherry Tomatoes,  
Basil, Lemon Zest

### SPAGHETTI AL POMODORO 32

Tomato, Basil, Olive Oil, Garlic

### RICOTTA CHEESE GNOCCHI 39

Wild Mushrooms, Green Peas,  
Heavy Cream Truffle Oil

### SIAMESE AGNOLOTTI 36

Veal Ragu, Spinach and Taleggio Cheese,  
Truffle Pecorino Fonduta,  
Marsala Wine Glaze

### FETTUCCINE WITH SHRIMP 47

Shrimp, White Wine Sauce,  
Oven Roasted Tomatoes

### TROFIE ALLA TOSCANA 38

Twisted Pasta Strands, Beef-Pork Ragu  
Pecorino Romano Cheese

## MAIN COURSES

### BRANZINO 41

Mediterranean Branzino Filet, Cannellini Beans, Spinach  
Soffritto, Saffron Aioli, Smoked Paprika Oil

### CHICKEN PARMIGIANA 42

Breaded Chicken with Bone, Tomato Sauce  
Mozzarella Cheese, Zucchini Tagliolini

### FIORENTINA STEAK 75

16oz T-Bone, Crispy Brussel Sprouts in Orange  
Gastrique, Red Wine Barolo Sauce, Roasted Garlic

### BRASATO AL BAROLO 49

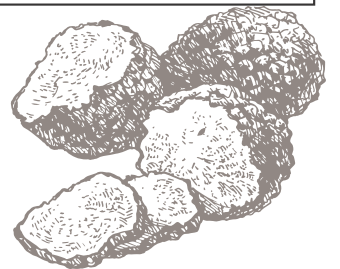
Braised Short Ribs in Barolo Wine, Creamy Polenta,  
Grilled Heirloom Carrots

### RED SNAPPER 49

Pan Seared Snapper, Roasted Peppers, Baby Artichoke  
Grilled Fennel, Green Peas Puree, Black Olive Tapenade

### SAFFRON RISOTTO WITH SCALLOPS 53

Pan Seared Scallops, Saffron Risotto  
Asparagus, Piccata Sauce



## SIDES

### SAUTEED SPINACH 13

Raisins, Garlic, Pine Nuts

### GREEN SALAD 13

Mixed Green Honey-Balsamic Vinaigrette

### CRISPY POTATO WEDGES 9

Potato Wedges, Garlic Aioli

The Ritz-Carlton, Turks & Caicos does not accept cash as a method of payment, kindly use credit or debit cards for all transactions

 @casanonnatci

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have an allergy please make sure to notify the Server, Manager or the Chef. Govt. taxes and Service charges levied; 12% VAT & 10% Service charge